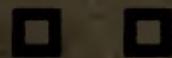


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# HOTEL INSPECTION LAWS OF MINNESOTA



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STATE HOTEL INSPECTOR  
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# HOTEL INSPECTION LAWS OF MINNESOTA



**WILLIAM G. MEE**  
**STATE HOTEL INSPECTOR**  
**STATE CAPITOL**  
**ST. PAUL, MINNESOTA**

## HOTEL INSPECTION DEPARTMENT.

**William G. Mee.....State Hotel Inspector**  
**Ben Kalmes.....Deputy State Hotel Inspector**  
**Lillian A. Holmes.....Stenographer**

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**The following Inspectors of the Dairy and Food Commission are duly authorized to make inspections for this Department:**

F. O. Johnson,	.St. Paul, Minn.
W. G. Graham,	St. Paul, Minn.
M. J. Moriarty,	St. Paul, Minn.
L. S. Munro,	St. Paul, Minn.
M. J. Smisek,	St. Paul, Minn.
A. J. Anderson,	Lindstrom, Minn.
D. A. Little,	Mankato,
S. G. Gustafson,	Delano,
R. A. North,	Duluth, Minn.
Leonard Houske,	Halstad, Minn.
H. C. Hanson,	Faribault, Minn.
E. J. Holmers,	Minneapolis, Minn.
Nels R. Lund,	North Mankato, Minn.
J. E. Lindberg,	North Branch, Minn.
O. F. Peehl,	Red Wing, Minn.
J. T. McCarthy,	West Concord, Minn.
Henry Shields,	Mendota, Minn.
John J. Roch,	Zumbrota, Minn.
C. Johnson,	Fergus Falls, Minn.

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# REMOTE STORAGE

The following Deputy State Oil Inspectors are  
duly authorized to make inspections for this De-  
partment:

C. D. Simpson,	Ada, Minn.
Thos G. Pease,	Anoka, Minn.
Jos Woods,	Albert Lea, Minn.
Howard Cluff,	Aitkin, Minn.
Frank S. Clark,	Austin, Minn.
J. A. Kinney,	Alexandria, Minn.
Timothy Hurley,	Bird Island, Minn.
Geo. P. Jones,	Bagley, Minn.
John Taylor,	Brainerd, Minn.
F. E. Bock,	Breckenridge, Minn.
A. J. Sauve,	Crookston, Minn.
Fred E. DuToit,	Chaska, Minn.
P. V. Ryan,	Caledonia, Minn.
Levi M. Peterson,	Cambridge, Minn.
Andrew B. Shea,	Chokio, Minn.
A. Hoidale,	Dawson, Minn.
Walter Johnson,	Duluth, Minn.
Thos. A. Mealia,	Faribault, Minn.
M. J. Aldrich,	Fairmont, Minn.
Wm. McDonnell,	Graceville, Minn.
C. L. Peterson,	Glenwood, Minn.
Frank Kasper,	Glencoe, Minn.
Over Wass,	Hallock, Minn.
John T. Clark,	Hinckley, Minn.
Owen Austin,	Hastings, Minn.
G. A. Spelbrink,	Ivanhoe, Minn.
C. C. Eder,	Lakefield, Minn.
John Termuth,	LeSueur, Minn.
D. E. Dougherty,	Litchfield, Minn.
J. J. Gross,	Little Falls, Minn.

(Deputy Oil Inspectors Continued)

Frank Lano,	Long Prairie, Minn.
E. A. Hilke,	Luverne, Minn.
Michael Hilger,	Mazeppa, Minn.
R. M. Sargent,	Madelia, Minn.
C. A. French,	Monticello, Minn.
Frank Simon,	Mankato, Minn.
Peter Czizek,	Moorhead, Minn.
Hjalmar Nilsson,	Minneapolis, Minn.
James Quinlan,	Minneapolis, Minn.
G. A. Dalmann,	Minneota, Minn.
Chris Filzen, Jr.,	New Ulm, Minn.
John Orlowsky,	Owatonna, Minn.
Fred J. Newton,	Princeton, Minn.
C. W. Lotterer,	Perham, Minn.
W. E. Baum,	Red Lake Falls, Minn.
John C. Sullivan,	Rochester, Minn.
John B. Schuoler,	Rice, Minn.
Oliver J. Quane,	St. Peter, Minn.
Geo. L. Nelson,	Slayton, Minn.
S. D. McDermott,	St. Paul, Minn.
Robert E. Gehan,	St. Paul, Minn.
August Orth,	St. Cloud, Minn.
J. W. Foley,	Stillwater, Minn.
Roy Viall,	Spring Valley, Minn.
C. B. Fraser,	Vesta, Minn.
E. A. Grosjean,	Windom, Minn.
S. C. Moore,	Winnebago, Minn.
Chas. E. Henry,	West Concord, Minn.
P. M. Peterson,	Willmar, Minn.
A. P. McIntyre,	Warren, Minn.
Robert Reed,	Worthington, Minn.
John R. Schisler,	Winthrop, Minn.
J. P. Coughlin,	Waseca, Minn.
John Mettel,	Wadena, Minn.
A. L. Cheslik,	Winona, Minn.
J. J. Lydon,	Waverly, Minn.

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All communications should be addressed to  
WILLIAM G. MEE, State Hotel Inspector, State  
Capitol, St. Paul, Minn.

# HOTEL INSPECTION LAWS

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[Chapter 569—H. F. No. 322.]

AN ACT relating to the equipment and regulation of hotels and restaurants, defining the same, and relating to the inspection thereof, providing for penalties for violations of the provisions of this act, and repealing Chapter 343 of the General Laws of 1905, and Chapter 206 of the General Laws of 1911.

*Be it Enacted by the Legislature of the State of Minnesota:*

## HOTELS.

**SECTION 1.** Every building or structure, kept, used as, maintained as, or advertised as, or held out to the public, to be a place where sleeping accommodations are furnished to the public whether with or without meals shall for the purpose of this act be deemed a hotel.

## RESTAURANTS.

Every building or other structure, and all buildings in connection, kept, used, or maintained as, or advertised as, or held out to the public to be a place where meals and lunches are served without sleeping accommodations, shall for the purpose of this act be deemed to be a restaurant, and the person or persons in charge thereof, whether as owner, lessee, man-

ager, or agent, for the purpose of this act, shall be deemed the proprietor of such restaurant, and whenever the word "restaurant" shall occur in this act, it shall be construed to mean such structure as described in this section.

### **STATE HOTEL INSPECTOR'S DUTIES.**

**SEC. 2.** For the purpose of carrying into effect the provisions of this act, the Governor shall appoint a hotel inspector at a salary of \$1,800 per year, payable monthly, who shall hold office for two years, and who shall furnish a bond in the sum of \$2,000.00 to be approved by the Attorney General. He shall keep a set of books for public use and inspection, showing the condition of all hotels and restaurants, together with the name or names of the owner, proprietor or manager thereof, and showing their sanitary condition, the number and condition of fire escapes, and any other information that may be for the betterment of the public service, and likewise shall assist in the enforcement of any orders promulgated by the State Board of Health and Pure Food Department of this state, relating to hotels and restaurants.

### **LICENSE AND LICENSE FEE.**

**SEC. 3.** Within sixty days after the passage of this act and each year thereafter, every person, firm or corporation now engaged in the business of conducting a hotel or restaurant, and every person, firm or corporation who shall hereafter engage in conducting such business,

must procure a license for each hotel or restaurant so conducted, or proposed to be conducted, provided that one license shall be sufficient for each combined hotel and restaurant where each are conducted in the same building and under the same management. **Each license shall expire on the 31st day of December next following its issuance.** The hotel inspector shall furnish to any person, firm or corporation desiring to conduct a hotel or restaurant an application blank to be filled out by such person, firm or corporation for a license therefor, and which shall require such applicant to state the full name and address of the owner of the building, the lessee and manager of such hotel or restaurant, together with the full description of the building and property to be used or proposed to be used for such business, the location of the same, the name under which such business is to be conducted, and such other information as may be required therein by the hotel inspector, and such application shall be accompanied by a **license fee of \$2.00** and all such fees shall be turned in to the State Treasury on the first day of January, April, July and October of each year.

Upon the approval of such application by such hotel inspector, a license to conduct such business as such application is made for, shall be issued by such hotel inspector. No hotel or restaurant shall be maintained and conducted in this state after the taking effect of this act, without having secured a license therefor as

herein provided, and no license shall be transferable. Provided, however, that after the making of application for license herein provided for and pending the issuance of such license, such hotel or restaurant shall be permitted to operate as such until the final refusal of such application by the inspector.

Provided, also, that no hotel or restaurant shall be denied relief in the courts in any action instituted by either such hotel or restaurant by reason of the fact that a license has not been issued to such hotel or restaurant.

#### **ORDERS OF HOTEL INSPECTOR.**

**SEC. 4.** It shall be the duty of such hotel inspector to inspect or cause to be inspected at least once annually every hotel and restaurant in this state, and for such purpose he shall have the right to enter and have access thereto at any reasonable time, and whenever, upon such inspection it shall be found that such business and property so inspected is not being conducted or is not equipped in the manner required by the provisions of this act, or is being conducted in such manner as to violate any of the laws of this state, it shall thereupon be the duty of the hotel inspector to notify the owner, proprietor or agent in charge of such business, or the owner or agent of the building so occupied, of such condition so found, and such owner, proprietor or agent shall forthwith comply with the provisions of this act unless otherwise herein provided. A reasonable time may be granted by the hotel inspector for compliance with the provisions of this act.

## **PLUMBING, VENTILATION, AIR SHAFTS, LIGHT WELLS.**

**SEC. 5.** Every hotel and restaurant in this state shall be properly plumbed, lighted and ventilated, and shall be conducted in every department with strict regard to health, comfort and safety of the guest. Provided, that such proper lighting shall be construed to apply to both daylight and illumination, and that such proper plumbing shall be construed to mean that all plumbing and drainage shall be constructed and plumbed according to approved sanitary principles, and that such proper ventilation shall be construed to mean at least one door and one window in each sleeping room.

No room shall be used for a sleeping room which does not open to the outside of the building or light wells, air shafts or courts, and all sleeping rooms shall have at least one window to the outside of the building or light wells, air shafts or courts and shall have one door opening on a hallway.

In each sleeping room there must be at least one window with openings so arranged as to provide easy access to the outside of the building, light wells, air shafts or courts.

Provided, that the provisions of paragraphs 1, 2 and 3 of this section shall not apply to any hotel in which the compartments are arranged on the cubical plan, or the dormitory plan, in conformity with the provisions of local ordinances and regulations.

## **INSIDE WATER CLOSETS AND OUTSIDE PRIVIES.**

In all cities, towns and villages where a system of water works and sewerage is maintained for public use, every hotel and rooming house shall, within six months after the passage of this act, be equipped with suitable water closets for the accommodation of its guests, which water closet or closets shall be connected by proper plumbing with such sewerage system, and the means of flushing such water closets with the water of said system, in such manner as to prevent sewer gas or effluvia from arising therefrom. All lavatories, bath tubs, sinks, drains, closets and urinals in such hotels must be connected and equipped in a similar manner both as to methods and time.

In all cities, towns and villages not having a system of water works, every hotel shall have properly constructed privies or over vaults to receive the night soil, the same to be kept clean and well screened at all times, and free from all filth of every kind, furnishing separate apartments for sexes, each being properly designated.

Each hotel in this state shall be provided with a main public wash room convenient and of easy access to guests.

## **CHEMICAL FIRE EXTINGUISHERS.**

**SEC. 6.** In all hotels and restaurants two stories high, with ten or more sleeping rooms, where sleeping accommodations are furnished to the public, there shall be provided for each

twenty-five hundred feet of area or fractional part thereof an efficient chemical fire extinguisher, conveniently located in a public hallway outside of the sleeping rooms, and always in condition for use, or a one and one-fourth inch inside stand pipe with hose connections and a hose of sufficient length always attached in such hallway, which stand-pipe shall be supplied by a sufficient pressure of water.

**INSIDE STANDPIPE AND HOSE, OUTSIDE  
STANDPIPE, CHEMICAL FIRE EXTINGUISHERS, WATER BARRELS, RED  
LIGHTS, AND SIGNS IN HALLS.**

**SEC. 7.** In all hotels and restaurants more than two stories high with ten or more sleeping rooms where sleeping accommodations are furnished to the public, each six thousand feet of area or fractional part thereof shall be provided with a one and three-fourths inch standpipe, and sufficient one and one-fourth inch hose connected therewith on each floor and constantly furnished with sufficient water pressure from water works or pump which can be put into instant action, or for each such area there shall be a  $2\frac{1}{2}$  inch metallic standpipe with metallic ladder attached above the first story, located upon the outside of the wall extending above the roof and so situated as to be accessible from the roof and from each story above the first, with valves and male hose connections at every story and on the roof, and female hose connection at base of the pipe of such size and pattern as to allow connection with the equip-

ment of the local fire department. There shall also be provided for each eight-five hundred feet of such area or fractional part thereof at least one efficient chemical fire extinguisher on each floor containing sleeping apartments. If, for lack of water works or steam to operate pumps the inside stand-pipe is impracticable, then, in addition to the fire extinguishers there shall be placed in the hallway on each floor containing sleeping apartments one barrel of water and two pails labeled "For fire purposes only." For each twenty-five hundred feet of area or fraction thereof on such floor, a red light shall be kept burning all night at the head of each stairway above the first floor, and that near each approach to a stationery fire escape in each sleeping room above the first floor the following printed notice shall be conspicuously posted: "Exit in case of fire. Upon leaving this room, turn to the (here insert right or left) and by passing (here insert distance in feet) you will reach a red light which indicates (here insert fire escape or stairway)."

#### **IRON STAIRWAY FIRE ESCAPES, ROPE FIRE ESCAPES.**

**SEC. 8.** That within six months after the passage of this act every hotel and restaurant in this state, occupied and used as such, and which is more than three stories high shall be equipped with an iron stairway on the outside

of the building extending from the cornice of said building to within twelve feet of the ground, and connecting on each floor above the ground with an opening from such floor, which stairway shall have platform landings at each floor not less than six feet in length and three feet in width, and which stairway and landing shall be guarded by an iron railing not less than thirty inches in height and shall be safely fastened and secured. Said stairway shall not be less than two feet wide, with steps not less than six inch tread and shall be placed at an angle of not more than forty-five degrees. The way of egress to such fire escape shall at all times be kept free and clear of any and all obstructions of any and every nature. Fire escapes shall be placed where the hotel inspector may direct. And if there are more than fifteen sleeping rooms in each floor above the third floor there shall be provided one such described fire escape for fifteen sleeping rooms on each floor, every hotel less than four stories high shall have hallways placarded to indicate all stairways and exits, and shall keep a five-eighths inch manilla rope of sufficient length to reach the ground, having knots at least every fifteen inches apart, in each bedroom, such rope to be fastened six feet above the floor near a window in a substantial manner and capable of sustaining at least five hundred pounds weight.

Provided, however, that nothing in this section shall be construed to prevent the use of any recognized automatic fire escape, in lieu

of knotted rope.

Whenever it shall be proposed to erect a building three stories or more in height intended for use as a hotel in this state, it shall be the duty of the owner, contractor, or builder of such hotel to construct same so that one main hall on each floor above the ground floor shall run through to the outside wall of said building, and every building converted into a hotel after the passage of this act must comply with the provisions thereof.

#### **INTERIOR FIRE PROOF STAIRWAYS.**

Provided, however, that the provisions of this act relating to outside fire escapes and ropes or automatic appliances shall not apply to hotels having or making provisions for interior fire proof stairways approved as such by the hotel inspector.

#### **INDIVIDUAL TOWELS IN BED ROOMS AND WASH ROOM.**

All hotels in this state shall hereafter provide each bedroom with at least two clean towels daily for each guest, and shall also provide the main public wash room with clean, individual towels, maintaining same in view and reach and for the use of guests during the regular meal hours, and where no regular meal hours are maintained, then between the hours of 6:30 a. m. and 9:00 a. m. and 11:30 a. m. and 2 p. m. and 6:00 p. m. and 8:00 p. m., so that no two or more guests will be required to use the same towel unless it has first been washed. Such individual towels shall not be less than ten inches wide and fifteen inches long after being washed; provided, that this shall not prohibit the use of individual paper towels in such

wash-rooms.

### **SHEETS, PROPER LENGTH.**

All hotels hereafter shall provide each bed, bunk, cot or sleeping place for the use of guests with pillow slips and under and top sheets; each sheet on and after January first, 1914, shall be made 99 inches long and of sufficient width to completely cover the mattress and springs; provided that a sheet shall not be used which measures less than 90 inches after being laundered. Said sheets and pillow slips to be made of white cotton or linen, and all such sheets and pillow slips, after being used by one guest must be washed and ironed before they are used by another guest, a clean set being furnished each succeeding guest.

### **BEDDING, VERMIN AND BEDBUGS.**

All bedding, including mattresses, quilts, blankets, pillows, sheets, and comforts used in any hotel in this state must be thoroughly aired, disinfected and kept clean. Provided that no bedding including mattresses, quilts, blankets, pillows, sheets, or comforts shall be used which are worn out or unfit for further use.

Any room in any hotel or restaurant, infected with vermin or bed bugs, shall be fumigated, disinfected, and renovated at the expense of the proprietor of the said hotel until said vermin or bed bugs are exterminated.

All notices to be served by the hotel inspector provided for in this act, shall be in writing and shall be either delivered personally, or by registered letter, to the owner, agent, lessee or

manger of such hotel or restaurant.

#### **PENALTY FOR VIOLATION OF LAW.**

Any person, firm or corporation who shall operate a hotel or restaurant in this state or who shall let a building used for such business without having first complied with the provisions of this act, shall be guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine of not less than ten dollars nor more than one hundred dollars, or by imprisonment in the county jail for not more than ninety days.

The county attorney of each county in this state is hereby authorized and required upon complaint on oath of the hotel inspector or other persons, to prosecute to termination before any court of competent jurisdiction in the name of the State of Minnesota, a proper action or proceeding against any person or persons violating the provisions of this act.

#### **CANCELLATION OF LICENSE.**

**STC. 9.** Whenever the owner, manager or person in charge of any hotel or restaurant shall have been convicted as provided in the preceding section, and shall for a period of sixty days after such conviction, fail to comply with any provisions of this act, the license granted to such person to conduct such business may be cancelled by the hotel inspector.

#### **DEPUTY STATE HOTEL INSPECTOR.**

**SEC. 10.** The hotel inspector shall appoint one deputy inspector at a salary of fifteen hundred dollars (\$1,500) per year, whose term of

office shall be of the same duration as that of the hotel inspector, and also one stenographer at a salary not to exceed nine hundred dollars (\$900.00) per annum, who shall assist under his direction in performing the duties imposed by this act.

**SEC. 11.** On or before the 15th day of each month, the hotel inspector shall certify to the state auditor the amount due to each of his deputies as compensation and necessary expenses for the preceding month, also the items and amounts of all expenses necessarily incurred by him in the performance of his duties, including the cost of blanks, stationery, postage and travel, and also the amount due the stenographer as compensation for the preceding month, and such salaries, mileage and expenses being duly audited shall be paid by the state.

For the payment of the hotel inspector, his deputies and stenographer and the expenses provided for in this chapter, the sum of six thousand (\$6,000.00) dollars, or so much thereof as may be necessary, is hereby annually appropriated out of the general fund of this state, for the purpose of carrying into effect the provisions of this act. The office of the hotel inspector shall be in the State Capitol.

#### **PROSECUTIONS CONDUCTED BY COUNTY ATTORNEY.**

**SEC. 12.** Every hotel or restaurant securing a license under the provisions of this act shall keep the same posted in a conspicuous place in

the office of such hotel or restaurant.

All prosecutions under this act shall be conducted by the county attorney of the county in which the offense was committed.

**SEC. 13.** Chapter 206 of the General Laws of 1911 and Chapter 343 of the General Laws of 1905, and all acts or parts of acts conflicting with any of the preceding sections of this act are hereby repealed, and this act shall take effect and be in force from and after its passage.

Approved April 28, 1913.

## SANITARY FOOD LAW.

### CHAPTER 47—S. F. NO. 114.

AN ACT requiring all places or receptacles where any fruit or any food products are manufactured, packed, stored, deposited, kept, collected, prepared, produced, sold or served to be kept and maintained in a clean and sanitary condition, providing for inspection of all such places and prescribing penalties and punishments for violations hereof.

Be it enacted by the Legislature of the State of Minnesota:

**SECTION 1.** No person, firm or corporation shall operate any bakery, confectionery, creamery, dairy, dairy barn, milk depot, laboratory, hotel, **restaurant, cafe**, dining room or eating house, fruit box or receptacle, fruit stand or vehicle of any kind, packing or slaughter house, ice cream plant, or any place where any fruit or any food products are manufactured, packed, stored, deposited, collected, prepared, produced or served for the purpose of sale or profit, or sold for any purpose whatever, where the same is in a filthy, unclean or unsanitary condition, or is permitted to be in a filthy, unclean or unsanitary condition.

**SEC. 2.** The State Dairy and Food Commissioner, his assistant and inspectors or agents, shall enforce the provisions of this act, and in so doing shall have all the powers and authority with relation thereto that are conferred

upon them and each of them by chapter 21,  
Revised Laws of 1905.

**SEC. 3.** If, in the opinion of the State Dairy and Food Commissioner, his assistant, inspectors or agents, or either of them after an investigation thereof, any bakery, confectionery, creamery, dairy, dairy barn, milk depot, laboratory, **hotel, restaurant, cafe**, dining room or eating house, fruit box or receptacle, fruit stand or vehicle of any kind, packing or slaughter house, ice cream plant, or any place where any fruit or any food products are manufactured, packed, stored, deposited, collected, prepared, produced, served or sold for any purpose whatever, is operated in violation of section one of this act, the Dairy and Food Commissioner, his assistant and inspectors, or agents, shall notify in writing the proprietor or proprietors, owner or owners, manager or managers, of such bakery, confectionery, creamery, dairy, dairy barn, milk depot, laboratory, hotel, restaurant, cafe, dining room or eating house, fruit box or receptacle, fruit stand or vehicle of any kind, packing or slaughter house, ice cream plant, or any place where any fruit or any food products are manufactured, packed, stored, deposited, collected, prepared, produced, served or sold for any purpose whatever, to place the same in a clean and sanitary condition within a reasonable time to be stated in said notice, which time so stated shall in no case be less than two (2) days, and

failure to comply with such notice shall be deemed a violation of the provisions of this act.

**SEC. 4.** It shall be unlawful for any person, firm or corporation where any fruit or any food products are manufactured, packed, stored, deposited, collected, prepared, produced or sold to have in their employ any person or persons afflicted with any contagious, infectious or venereal disease, and the State Dairy and Food Commissioner, his assistant, inspectors or agents, may require the certificate of a graduate physician certifying to the condition of such person or persons so employed covering the said diseases referred to.

**SEC. 5.** Any person violating any of the provisions of this act, after the time stated in the notice provided for in section three hereof, shall be deemed guilty of misdemeanor and upon conviction thereof shall be fined not less than twenty-five dollars (\$25.00), nor more than one hundred dollars (\$100.00), for the first offense, and for each subsequent offense not less than one hundred dollars (\$100.00), or imprisonment in the county jail not less than thirty (30) days nor more than sixty (60) days, or both such fine and imprisonment.

**SEC. 6.** This act shall take effect and be in force from and after its passage.

Approved March 6, 1913.



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